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PROGRAM: RETAIL FOOD

EFFECTIVE REGULATION: Colorado Retail Food Establishment Rules and Regulations, July 1, 2013

INTERPRETIVE MEMO NO.: 16-03

DATE: August 26, 2016

SUBJECT: Approval to use unwashed mushrooms prior to cooking

The Department has approved several variance requests from the requirements of section 3-408(A) which requires produce to be thoroughly washed in running drinking water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form, specifically for mushrooms.

This memo allows retail food establishments to use unwashed mushrooms prior to cooking if the following can be demonstrated and provided by the retail food operator at the time of inspection:

- A document in the form of a letter or statement which identifies that the mushroom manufacturer follows Mushroom Good Agricultural Practices (MGAPs). MGAP standards are consistent with current food safety guidelines for the fresh produce industry described in the Food and Drug Administration (FDA) document "Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables";
- Mushrooms are stored in a sanitary manner;
- Visible soil has been removed from product prior to preparation; and
- Unwashed mushrooms are not served as a ready-to-eat food.

25-4-1601 C.R.S. provides CDPHE's authority for the uniform statewide administration, implementation, interpretation, and enforcement of *The Colorado Retail Food Establishment Rules and Regulations*. This interpretive memo is issued in accordance with this authority and CDPHE expects its contents to be implemented uniformly.

All previous interpretive memoranda issued pertaining to this subject are hereby superseded as of the effective date above.

Jeff Lawrence, Director

Division of Environmental Health and Sustainability

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